

The history of Château La Gurgue is closely linked to the village of Margaux. Successively, two owners of the vineyard raced for the Town Hall of Margaux and won. The first was a wealthy Portuguese banker, Mr. Peixotto. In 1871, he added to the vineyard some beautiful lands, which were located around the Parish of Margaux. Later, another mayor of Margaux, Mr Camille Lenoir became the owner of Château La Gurgue. He gave his name to the Château and enriched it with some valuable plots surrounded by the vineyard of Château Margaux. They are located at Curton, on the best croups of Margaux. The Château then returned to its original name "La Gurgue", which is a locality of the village.

Claire VILLARS LURTON is the architect of this revival. Year after year, she works with the upmost delicacy to express in her wine the unique terroir of Château La Gurgue.

The wine is made in the winery of Château Ferrière and it benefits from the know-how and the facilities of the third Classified Growth. 2016 is the first vintage certified Organic and now it is being converting to biodynamics farming.



Owner	Claire VILLARS LURTON
Production manager	Gérard FENOUILLET
Winemaking consultant	Eric BOISSENOT
Surface of the vineyard	10 hectares
Soil	Deep gravels and coarse sands on limestone
Plantation	50% cabernet sauvignon, 45% merlot, 5% petit verdot
Average age of vineyard	30 years
Growing	Organic certified and in conversion to biodynamics farming
Harvest	Hand picking. Main sorting on the plant and additional sorting on table
Vinification	Traditional in concrete and wood vats. Plots selection
Blending	52 % Cabernet Sauvignon, 45 % Merlot, 5 % Petit Verdot
Aging	In oak barrels during 12 months. New ones at 20 %.
Conservation	3 to 15 years

CHARACTERISTICS OF THE VINTAGE

Winter broke all records in terms of rainfalls and was one of the mildest ever recorded. The climatic incidents were numerous, making this beginning of the season particularly complex, with frost and the incessant pressure of mildew until the end of June.

In summer, the trend is reversed with a very dry July. It is noted that the water deficit increased the accumulation of anthocyanins in the berries and high temperatures have favored the accumulation of sugar. The drop in temperatures at mid-September helped to preserve the aromatic quality of the grapes and encourage the ripening and the tannins extraction. To conclude, the year started with a complicated weather.

Fortunately, the warm and dry summer completed with a pretty cool late season, allowed the grapes to grow in the best conditions and with an optimal maturation. The wine is balanced and rich in color and tannins. The harvest began on September 25th and ended on October 17, 2016.

TASTING COMMENTS

A very nice and balanced vintage. The nose has a beautiful aromatic energy of tobacco, liquorice, black fruits and spices. The palate is fleshy and dense. The vintage has a lot of personality. A wine with a beautiful tannic structure and finesse.